

IV Edition
**SUMMER SCHOOL
SANGUIS JOVIS**

**MATURATION AND MATURITY OF SANGIOVESE:
THE PURSUIT OF A BALANCE BETWEEN
VITICULTURE AND ENOLOGY**

OCRA- Officine Creative dell'Abitare
Montalcino
September 20 -24, 2021



**Sunday,
September 19**

19.00 Welcome reception at O.C.R.A.

AM

**Monday,
September 20**

Physiology of maturation

09.00 Welcome on behalf of the President of Fondazione Banfi - **Rodolfo Maralli**
09.15 - 10.45 Topics of the 2021 Summer School - **Attilio Scienza**
10.45 - 11.15 Coffee break
11.15 - 12.30 Phenolic and aromatic maturation: polyphenols and aroma precursors - **Fulvio Mattivi**
12.30 - 12.15 Maturation of the grape berries: regulative networks associated to endogenic processes and environmental factors- **Claudio Bonghi**

PM

14.15 - 15.00 Wine market: structure and trends - **Alberto Mattiacci**
15.15 - 16.00 Green Deal, agriculture and sustainability - **Jacopo Monzini**
16.15 - 16.45 Coffee Break
17.30 - 17.45 Physiological and biochemical aspects of the development and maturation processes of the berries - **Oswaldo Failla**

EVENING

18.30 - 20.00 Award ceremony III Edition "Rudy Buratti Award" - at the Astrusi Theater, followed by "Presentation of the Banfi 2020 Sustainability Report"

**Tuesday,
September 21**

**Maturation of
Sangiovese**

AM

09.00 - 09.45 Maturation of the berries and climate- **Giovan Battista Mattii**
10.00 - 10.45 Clones and maturation- **Paolo Storchi**
10.45 - 11.15 Coffee break
11.15 - 12.00 Maturation of the berries and cultivation methods - **Alberto Palliotti**

PM

Lectures at Castello Banfi

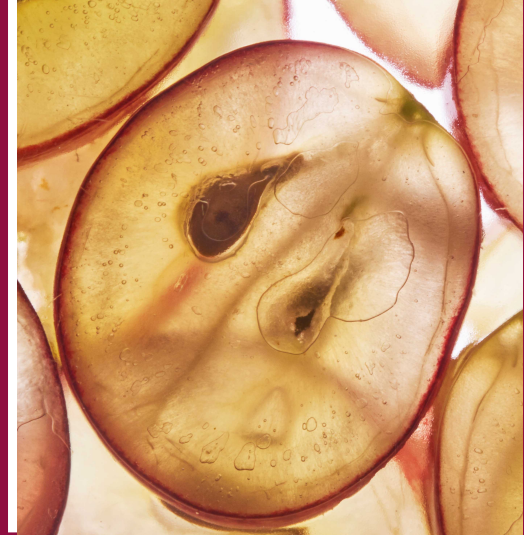
14.00 - 14.45 Trellising methods and maturation of Sangiovese - **Claudio D'Onofrio**
15.00 - 15.45 ICV sensory methods for the evaluation of the maturity of Sangiovese - **Giuliano Boni**
Transfer to vineyard
16.45 - 18.30 Practice on ICV sensory methods for the evaluation of maturity

EVENING

Taste & Talk. Daily Topics. Discussion and tasting of a Sangiovese

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AM

**Wednesday,
September 22**

**Evaluation of
maturation on the
vine and in the
vineyard**

09.00 - 09.45 Forecasting models in vine phenology and particularly in maturation – **Luigi Mariani**

10.00 - 10.45 Evaluation of variability in the maturation in the vineyard – **Luca Toninato**

11.00 - 11.45 Role of rootstock in maturation – **Roberto Miravalle**

11.45 - 12.15 Coffee Break

12.15 - 13.00 Physical-chemical methods of the evaluation of maturity of Sangiovese – **Donato Lanati**

PM

14.00 - 14.45 Interface vine – wine: meaning of maturity in grape selection and the fermentation processes – **Vincenzo Gerbi**

14.45 - 15.30 Use of wood in the enhancement of a varietal and in the expression of terroir: barrique or large barrel? – **Vincenzo Gerbi**

15.30 - 16.00 Coffee Break

16.00 - 17.30 Grape maturation and microbiological aspects in Sangiovese wines - **Lisa Granchi**

EVENING

Taste & Talk. Daily Topics. Discussion and tasting of a Sangiovese
Live feed video testimony: **Andrea Guiso** reports on the research grant for Fondazione Banfi
«The *terroir* of Sangiovese in Tuscany in its historical evolution: business, society, institutions»

AM

**Thursday,
September 23**

**Interface
grape-wine
and the role of
the evolution
of wood**

9.00 - 09.45 Wine and wood: trends, evolution and perspectives – **Alessandra Biondi Bartolini**

10.00 - 10.45 The barrique as a reactor in the evolution processes of Sangiovese and the use of substitute and surrogate materials - **Alessandra Biondi Bartolini**

10.45 - 11.15 Coffee Break

11.15 - 12.00 International trends in the use of wood in aging – **Gabriele Pazzaglia**

12.00 - 12.45 Live video testimony: New frontiers of distribution – **Edoardo Fornari**

PM

14.00 - 14.45 Choice of woods, their processing and influence on the aging processes of a red wine – **Franco Battistutta**

15.00 - 15.45 Live video testimony: **Paolo Fassina** reports on the Chinese market

16.00 - 16.30 Coffee Break

16.30 - 18.30 Tasting of Sangiovese wines aged in different barrels

Gabriele Pazzaglia (Brunello di Montalcino, BANFI), **Cristian Cattaneo** (Orcia Rosso, PODERE FORTE), **Andrea Lonardi** (TRE ROSE - Bertani Domains – Nobile di Montepulciano), **Leonardo Bellaccini** (SAN FELICE, Chianti Classico), **Maurizio Castelli** (COLLEMASSARI)

EVENING

Taste & Talk. Daily Topics. Discussion and tasting of a Sangiovese.
Luca Devigili reports on: «The Sangiovese market in Italy and in the world.»

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Friday,
September 24

**In pursuit of
Value**

AM

9.00 - 09.45 Value and value proposition – **Alberto Mattiacci**
10.00 - 10.45 Challenge of commodities – **Andrea Marino**
10.45 - 11.15 Coffee Break
11.15 - 12.00 Engaging consumers online– **Luigi Maccallini**
12.15 - 13.00 Crisis Management: unfavorable harvests– **Stella Romagnoli**

PM

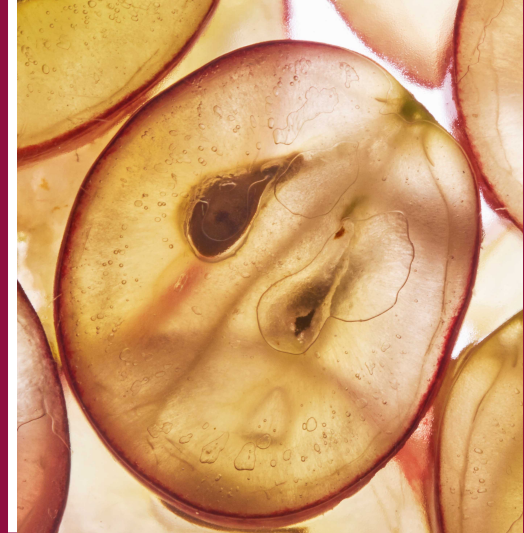
14.00 - 14.45 Relaying value– **Flavia Trupia**
15.00 - 15.45 Land & Digital: Precision Farming - **Francesco Pugliese**
15:45 - 16.15 Coffee Break
16.15 – 17.00 Book presentation «Wine Tourism in Italy» by **Dario Stefano** and
Donatella Cinelli Colombini

EVENING

Gala dinner at Castello Banfi and conferment of diplomas

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FACULTY PROFILE

Attilio Scienza – Full Professor at State University of Milan, Viticulture, President Sanguis Jovis

Alberto Mattiacci – Full Professor at Sapienza University of Rome, Economy and Business Management, Director Sanguis Jovis

Roberto Miravalle - Contract Lecturer at State University of Milano, Biology and Vine Genetics

Stella Romagnoli - Senior Director in Brand Strategy, Corporate & Marketing Communication

Fulvio Mattivi – Full Professor at University of Trento, Agriculture, Food, Environment Center, Department of Cellular, Computational and Integrated Biology

Claudio Bonghi – Associate Professor at University of Padua, Department of Agronomy, Animals, Food, Natural and Environmental Resources

Jacopo Monzini – Research Fellow at University of Florence

Giovan Battista Mattii – Associate Professor at University of Florence, General Arboriculture and Arboreal Cultivation

Paolo Storchi – Principal Researcher at CREA

Alberto Palliotti – Associate Professor at University of Perugia, Sciences and Technologies of Arboreal Systems

Claudio D'Onofrio – Full professor at University of Pisa, Agricultural, Food and Agri-environmental Sciences, General Arboriculture and Arboreal Cultivation

Giuliano Boni – Lecturer at VINIDEA

Luigi Mariani- Freelance agronomist and contract lecturer at State University of Milan

Luca Toninato – Vice President ENOGIS

Donato Lanati – Enologist, Proprietor Research Center Enosis

Vincenzo Gerbi – Full Professor at University of Turin, Food Sciences and Technologies

Lisa Granchi - Associate Professor at University of Florence, Agricultural Microbiology

Andrea Guiso – Associate Professor at Sapienza, University of Roma, Department of Communication and Social Research

Alessandra Biondi Bartolini – Agronomist and Technical and Science Communicator at DONNE DELLA VITE

Edoardo Fornari – Associate Professor at the Sacred Heart Catholic University of Piacenza, Department of Agriculture, Food and Environment Sciences, Economy and Business Management

Franco **Battistutta** – University Researcher at University of Udine

Francesco Pugliese – Director IBF Services and R&D Area

Gabriele Gorelli – Master of Wine

Gabriele Pazzaglia – Winemaker& Cellar Master at Banfi

Andrea Lonardi – Chief Operating Officer Bertani Domains

Leonardo Bellaccini – Production Director at Società Agricola San Felice

Maurizio Castelli – Enologist at ColleMassari

Cristian Cattaneo – Enologist at Podere Forte

Luca Devigili – Business Development Manager at Banfi

Oswaldo Failla – Full Professor and President of the Degree Course in Viticulture and Enology at University of Milan

Flavia Trupia – Communicator at ISMEA – Ministry of Agriculture, Food and Forest Policies

Andrea Marino – Sales Director at Ferrarelle Spa

Paolo Fassina – Regional Manager at Banfi

Dario Stefano – Senator President 14^a Permanent Commission European Union Policies

Donatella Cinelli Colombini – President National Association Le Donne del Vino